GOOD MORNING!

"TOP O' THE TOWN"

THE CAWTHON VINEYARD

"DOWN MOBILE."

Club Nations' and States' Breakfasts

AN ORIGINAL IDEA TO PLEASE

Served with rolls, coffee, tea or milk.

One-half grape fruit or orange or banana served with these breakfasts 10 cents extra.

The American	***Breakfast***—Corned beef hash with poached egg	50
The Alabama	" —Chicken hash, pearl grits, wheat cakes	50
The Cuban	" —Assorted fruit, fried or boiled eggs, strip of bacon	50
The Mexican	" —Omelette with Chili Con Carne	40
The Spanish	" —Poached eggs on toast covered with goose liver paste and mushroom sauce	60
The French	" —Plain omelette or fried eggs, rasher of bacon	45
The Italian	" —Fried apples with salt pork	45
The German	" —Calf's liver and bacon	45
The English	" —Mutton chops	50
The Scotch	" —Broiled or boiled kippered herring	45
The Russian	" —Omelette with Russian anchovies	40
The Norwegian	" —Broiled or boiled salt mackerel	40
The Swedish	" —Codfish in cream or codfish cakes	40
The Massachusetts	" —Country sausages with wheat or buckwheat cakes	50
The New York State	" —Small sirloin or tenderloin	65
The Virginia	" —Chicken and ham, Old Virginia style	75
The Kansas	" —Ham or bacon with eggs	50
The Pennsylvania	" —Pork chops	50
The Golden Gate	" —Half broiled or fried chicken, fried potatoes	70
The Mobile Bay	" —Choice of fried or broiled red snapper or trout	40

Served to One Person Only. Not served to rooms.

BREAKFAST A LA CARTE.

FRUITS IN SEASON, PRESERVES, JAMS, ETC.

Grape or orange juice 15
Grapes 20
Bananas 10
Bananas sliced with cream 15
Oranges 10
Oranges sliced 15
Assorted fruit 20
Grape fruit, half 15
Baked apples with cream 15
Preserved figs with cream 25
Sliced Hawaiian pineapples (canned in Hawaia) 20
Preserved (home made) strawberries 20
Preserved (home made) raspberries 20
Preserved white cherries 20
Scotch orange marmalade 20
Guava jelly 20

CEREALS, BREAKFAST FOODS, CAKES, ETC.

Quaker oats with milk 20
Quaker oats with cream 30
Cream of wheat with milk 20
Cream of wheat with cream 30
Hominy grits with milk 15
Hominy grits with cream 25
Corn flakes with milk 20
Corn flakes with cream 30
Grape nuts with milk 20
Grape nuts with cream 30
Shredded wheat biscuits with milk 20
Shredded wheat biscuits with cream 30
Milk toast 20
Cream toast 30
Dry toast 10
Buttered toast 10
Wheat cakes 15
Buckwheat cakes 15
Waffles 20

Served with pure maple or pure cane syrup.

FISH, OYSTERS, ETC.

Our fish are always fresh. We never carry fish over from one day to another.

Broiled pompano (portion) 60
Broiled or fried sea trout 40
Broiled or fried red fish 40
Broiled or fried Spanish mackerel 50
Broiled or fried red snapper 40
Broiled salt mackerel 40
Kippered herring 40
Shredded codfish in cream 35
Codfish cakes 35
Oysters fried or stewed, half dozen 30
Broiled oysters on toast, dozen 50
Clam broth (in cup) 15

STEAKS, CHOPS, ETC.

Small loin steak 60
Sirloin, plain 75
Sirloin, with onions 85
Tenderloin, plain 70
Tenderloin, with onions 85
Extra sirloin $1.25
Porterhouse $1.50
Lamb chops (2) 50
Mutton chops (2) 50
Pork chops (2) 40
Broiled or fried ham or bacon 35
Broiled or fried ham or bacon with fried eggs 50
Calf's liver with bacon or onions 40
Calves' brains scrambled with eggs 40
Hervey Farm sausages 40
Hervey Farm sausages with cakes 50
Veal cutlets 40
Corned beef hash, plain 30
Corned beef hash with peppers or one poached egg 40
Chicken hash on toast 50
Chipped beef in cream 40
Broiled young chicken on toast, half 50; whole $1.00

(From Our Own, The Hervey Farm.)

See Special Egg Menu on back.

POTATOES, ETC.

Baked, from 6:30 to 9 o'clock only 15
French fried 10
German fried 15
Saute potatoes 15
Lyonnaise potatoes 15
Stewed in cream 20
Hashed and browned 15
Saratoga 15

Tomato sauce, fried onions or cream sauce 10 cents extra.
Mushrooms 25 cents extra.

COFFEE, TEA, CHOCOLATE, ETC.

Coffee, per cup 10
Coffee, per pot for one 15
Coffee, per pot for two 25
Chocolate or cocoa 15
English Breakfast, Formosa, Oolong or Young Hyson, per pot for one 15
Per pot for two 25
Milk per glass 10
Cream per glass 25
Half and Half, per glass 20

FOR APPETISERS AND MINERAL WATERS SEE WINE LIST.

THE CAWTHON'S EGG MENU

FRESH LAID FROM HERVEY FARM

EGGS

Boiled eggs, (2) 20
Boiled eggs, (3) 25
Fried eggs, (2) 20
Fried eggs, (3) 25
Scrambled eggs, (3) 25
Poached eggs, (2) 25
Shirred eggs, (2) 25
Plain omelette, (3) 25

SCRAMBLED EGGS

Aux Fines Herbes—Mixed with parsley, pickles and onions, hashed very fine 35
Au Jambon—With finely shredded or minced ham 35
A la Cawthon—On toast, covered with goose liver paste and scrambled with tomatoes 50
Aux Pointes d'Asperges—With asparagus tips 40
Au Cervelle de Veau—With calves' brains 40
Au Beurre d'Anchois—Anchovy paste mixed with butter, put on toast, covered with scrambled eggs 45

POACHED EGGS

Seville—On toast with goose liver paste, fresh mushroom sauce 60
Grand Duc—Garnished with asparagus tips, fresh mushrooms and cream sauce 50
Hervey—On fried ham with brown gravy and timbales of boiled hominy 50
Mornay—On toast, covered with cream sauce, Parmesan cheese and baked in oven 50
Richelieu—On foi gras toast with rich tomato sauce 50

SHIRRED EGGS

Mobile—Garnished with shrimps, cooked in cream sauce and mushrooms 50
Meyerbeer—Garnished with kidney and port wine sauce around the edges 50
Au Beurre Noir—With nut brown butter 40
A la Matelot—With a rich brown fines herbes and onion sauce, garnished with anchovies 50
Rossini—Dressed in a border of chicken livers and mushrooms 50
Mornay—With rich cream sauce au gratin 40
Waldimir—Covered with finely chopped mushrooms, asparagus tips, covered with Parmesan cheese and baked in oven 50
Mirabeau—Anchovy butter and anchovies 40
Bercy—Hervey Farm sausage, flavor of onions, tomato sauce 40
A la Turque—Chicken livers, mushroom sauce 50

OMELETTES

The Hervey Special—A creation of our own (main part fresh shrimp) 50
Allemande—Eggs mixed with rich pancake batter fried in butter 40
Francaise—Eggs highly seasoned, cream and flavored with eschalots 40
Hongroise—Seasoned with paprika, fried ham, onions, rich cream sauce poured around it 50
Italienne—Chicken livers, ham and mushrooms hashed fine, tomato sauce 50
Provencale—Tomatoes, garlic and cepes 40
Creole—Green and red peppers, ham, tomatoes, onions and mushrooms 60
Parmentier—With potatoes, brown sauce 40
Jardiniere—Filled with mixed vegetables 40
Maxine Elliott—Filled with fresh mushrooms cooked in cream 60

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